Hints for a Happy, Safe, Holiday Party

- * Provide nutritious and appealing food when serving alcohol. Food will inhibit the absorption of alcohol into the bloodstream.
- * Avoid making alcohol the main focus of the social event. Entertain guests with music, games, dancing, food, and lively conversation.
- * Stop serving drinks at least an hour before the end of the event and offer dessert and nonalcoholic beverages at that time.
- * One in three adults prefer a non-alcoholic beverage. Make the choice available.

* Banana Delight

2 cups milk

1 ripe banana, sliced

1/4 tsp. nutmeg

1/8 tsp. almond extract

Place all ingredients in blender.

Mix at high speed until mixture is smooth

(about 30 seconds).

Makes 4 servings.

* The C&C Express

In a blender, mix on low speed to smooth consistency of the following: 6 ounces of chocolate chip ice cream

1/4 cup of brewed expresso coffee

1/4 cup of half and half

3 Tbsp. of cream of coconut

Pour into an 8-ounce serving glass. Top with whipped cream and chocolate shavings. Garnish with a cookie and serve immediately.

*** Citrus Collins**

Fill 10-12 oz. glass with ice cubes

2 oz. orange juice

1 oz. lemon juice

1 oz. simple syrup



Fill with club soda. Garnish with an orange slice or a cherry.

*** Coconut Punch**

(serves 8)

Mix the following ingredients and serve with

2 cups coconut cream

1 cup pineapple juice

½ cup sugar

2 cups seltzer water

* Cranberry Tea Punch

2 32-oz. bottles cranberry juice cocktail

2 cups brewed tea

½ cup sugar

1/4 cup lemon juice

1/4 teaspoon ground cloves

1 small lemon, thinly sliced

Over high heat, combine juices, cloves, tea and sugar until sugar is dissolved and punch is lemon, stirring occasionally. Float lemon slices on punch. Makes 10 cups.

*** Fizzled Wine**

1/2 cup white grape juice 1/2 cup lemon-lime soda

1/2 t sugar (optional)

Combine ingredients in tall glass; stir to blend. Add ice. 1 serving.



* Frosty Mocha

1/2 gal. chocolate ice cream, softened

8 cups coffee, chilled

1 pint half-and-half

1 tsp. almond extract

1/8 tsp. salt

1 square semi-sweet chocolate, grated

1/4 tsp. ground cinnamon

With mixer at low speed, beat ice cream and 3 cups coffee until smooth. In chilled 5-6 qt. punch bowl, stir ice cream mixture, half-andhalf, almond extract, salt and 5 cups of coffee until blended. Sprinkle top of punch with grated chocolate and cinnamon. Makes 16 8oz. servings.

*** Fruit Punch**

(serves 4)

Mix the following ingredients and serve with ice.

½ cup grapefruit juice

½ cup apple juice

1/4 cup orange juice

½ tablespoon cinnamon

*** Ginger Mint**

1 whole fresh lime

Ginger ale

Garnish: Several sprigs fresh mint

Squeeze fresh lime juice into a tall frosted glass. Add some ice cubes and fill with ginger ale. Stir, and add mint.

Makes 1 tall glass.

*** Holiday Delight**

Blend the following ingredients in a mixer:

1/2 cup of orange juice

1/4 cup of frozen strawberries

1/4 cup of cranapple juice

1/4 cup of half and half

1/2 a banana

Pour into a tall glass.

* Hot Spiced Apple Cider

(6-8 servings)

Heat in glass pot or enameled pan:

6-8 cups apple cider

1/4 cup orange, lemon, or lime slices with peel or any combination of the three

1 two inch stick of cinnamon

4-6 cloves

Serve with fruit slices in mugs

* Lemon-Strawberry Punch

1 can (6 oz.) frozen orange juice concentrate, thawed

1 pkg. frozen sliced strawberries

1 can (6 oz.) frozen lemonade concentrate

1 quart carbonated water

1 quart ginger ale

Sliced bananas (garnish)

Sliced oranges or lemons (garnish)

Combine frozen lemonade, the strawberries (half -thawed with juice), and the orange juice. Place in a punch bowl with ice. Just before serving, add carbonated water and ginger ale. Garnish with thin slices of orange or lemon. Serves 20.

★ Mai-Tai

1/2 cup pineapple juice

1/4 cup orange juice

1/4 cup club soda

1 tbsp. cream of coconut

1 tbsp. grenadine syrup

In shaker or tall glass, combine ingredients; shake or stir to blend. Add crushed ice.









*** Mistletoe Punch**

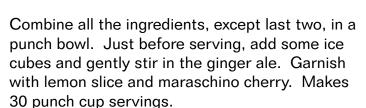
1 6 oz. can frozen concentrate, thawed

1 6 oz. can frozen orange juice concentrate, thawed

6 cups water

½ cup grenadine syrup

1 qt. ginger ale, chilled



* The Natural Blend:

1/2 a banana

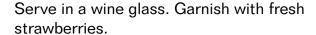
6 strawberries

2 ounces of apple juice

1/4 of an apple, with the skin

2 ounces of fresh pineapple

1/2 a cup of fresh ice.



* Néctar Borinqueño

(serves 6)

Mix the following ingredients in a blender and serve with ice:

2 cups mango juice

1/4 cup sugar

1 cup guanábana juice

1 cup guayaba juice

1 plátano dulce (guineo)

1 mango

1 cup water

* Nectar of the Gods

(serves 6)

Mix the following ingredients and serve with

2 cups guanábana juice

1/4 cup sugar

2 cups apple juice

1 cup guayaba juice



12 oz. can thawed lemonade concentrate

12 oz. can thawed limeade concentrate

1 cup powdered sugar

4 egg whites

6 cups crushed ice

1 qt. club soda

Coarse salt (optional)

In 4-quart non-metal container, mix well together the first 5 ingredients. Cover and freeze, stirring occasionally. Remove container from freezer 30 minutes before serving. Spoon 2 cups slush mixture into blender; add 1 cup club soda. Blend ubtil frothy. To serve, rub rim of glass with lime slice, and, if desired, dip rim in coarse salt; fill glass. Garnish with lime slices. 24 servings.

* Pink Mist

5 oz. grapefruit juice

1 oz. grenadine

2 oz. pina colada mix

splash of seltzer

Blend ingredients and serve over ice. Garnish with pineapple and cherry. Makes 1 serving.

* River Club Cream

1.5 oz. Arrow Nonalcoholic Black Raspberry Cordial

5 oz. half-and-half

dollop of whipped cream

Shake ingredients in glass and metal shaker with ice until frothy. Pour (with ice) into 10-12 oz. snifter or tall glass.

* South Sea Cooler

3 oz. orange juice

1/2 oz. undiluted grapefruit juice concentrate

1 oz. coconut cream

1 oz. light cream

Shake with large scoop of shaved ice. Serve in tall glasses.





* Southern Style Eggnog

4 eggs, separated
1/2 cup sugar
1/4 tsp. salt
3 cups milk
1 cup whipping cream
2 tsp. vanilla extract
Nutmeg
Whipped cream to garnish

While beating the egg yolks, gradually add sugar and salt. Stir in milk and cream gradually. Cool mixture over hot water or over low heat, stirring constantly, until it thickens and coats a metal spoon. Cool. Add vanilla extract and chill thoroughly. Beat egg whites until soft peaks form; gradually add remaining 1/4 cup sugar. Beat the refrigerated mixture until smooth and frothy. Fold in beaten egg whites. Sprinkle nutmeg and garnish with whipped cream.

* Sparkling Punch

1 cup unsweetened pineapple juice 1 cup orange juice juice of 2 lemons juice of 2 limes 11oz. sparkling water

Mix all ingredients in a pitcher. Pour over ice cubes made of sparkling water. Makes 4 servings

*** Viennese Coffee**

Combine:

1/4 cup whipping cream1 Tbsp. of powdered sugar1/2 tsp. of vanilla extract

Beat until stiff.

Pour 3 cups of very strong coffee (decaffeinated is fine) into four cups. Float whipped cream mixture on top. Garnish with 1/2 tsp. grated orange peel. Use cinnamon sticks in each cup as servers.

